

Poetry.

BOTH SIDES.

A man in his carriage was riding along,
A gayly dressed wife by his side;
In satin and laces she looked like a queen,
And he like a king in his pride.

A wood-sawyer stood on the street as they passed,
The carriage and couple he eyed;
And said, as he worked with his saw on a log,
"I wish I was rich and could ride."

The man in the carriage remarked to his wife,
"One thing I would give if I could—
I'd give my wealth for the strength and health
Of the man who is sawing the wood."

A pretty young maid with a bundle of work,
Whose face as the morning was fair,
Went tripping along with a smile of delight
While humming a love-breathing air.

She looked on the carriage, the lady she saw,
Arrayed in apparel so fine,
And said, in a whisper, "I wish from my heart
Those satins and laces were mine."

The lady looked out on the maid with her work,
So fair in her calico dress,
And said, "I'd relinquish position and wealth,
Her beauty and youth to possess."

Thus it is in this world, whatever our law,
Our minds and our time we employ,
In longing and sighing for what we have not,
Ungrateful for what we enjoy. X.

Household.

GOLD CAKE.

The yolks of eleven eggs, one pound of flour, one pound of sugar, three-fourths of a pound of butter, grated rind of one orange, the juice of two lemons, two teaspoonfuls of baking powder.

MUFFINS.

One pint of milk, two beaten eggs, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, two teaspoonfuls of cream tartar, one teaspoonful of soda, flour enough to make a batter that will drop from the spoon.

CHOCOLATE JELLY.

Take seven spoonfuls of grated chocolate, the same of white sugar, one cup of sweet cream; mix together and set over the fire and let come to a boil. Pour it over cornstarch pudding, or put between layers of cake.

MACKEREL BALLS.

Let the fish stand in water over night; in the morning pour some boiling water over it; pick it carefully from the bones and add an equal quantity of cold mashed potatoes, two beaten eggs and a pinch of pepper. Shape into balls and fry in hot butter.

DATE PIE.

One pound of dates, one quart of milk and three eggs. Season the same as for squash pie. It needs no sweetening. Put the dates in the milk and heat until they are soft enough to sift. This makes two good-sized pies. Use one crust, the same as for squash.

WHITE FRUIT CAKE.

Two cups of white sugar beaten to a cream, with one cup of butter, one cup of milk, two and one-half cups of flour, whites of seven eggs, two teaspoonfuls of baking powder. Mix thoroughly and add one pound each of sliced citron, raisins, blanched almonds and figs.

OATMEAL GEMS.

Soak one cup of oatmeal over night in one cup of water. In the morning sift together dry one cup of flour and two teaspoonfuls of baking powder, add a little salt, mix the oatmeal and flour together, wet with sweet milk to a stiff batter, drop into gem pans and bake immediately.

LEMON PUDDING.

Take the yolks of six eggs, well beaten, with a quarter of a pound of sugar. Melt a quarter of a pound of butter in as little water as possible, stirring it till cold, and mix all together with the juice of two lemons and the grated peel. Cover the dish with a thin puff paste, pour in the mixture and bake for half an hour.

A LA MODE BEEF.

Take a piece of beef about four inches thick, and with a sharp knife make small holes entirely through it at short distances apart; put into these holes strips of fat salt pork, rolled in pepper and cloves, lay the meat on a pan, cover closely and steam three hours; when done thicken the gravy with a little flour. Good cold.

APPLE PIE.

Make your pie as usual, adding your spice and a little salt and bake them. Put your sugar in a tin and water enough to make a syrup; let it cook, and when you take your pie from the oven insert a small tunnel in the pie and pour in the syrup hot, and you have a moist, finely seasoned apple pie, without any juice in the oven.

BAKED CHEESE.

Take one and a half cups of finely chopped or grated cheese, add half a cup of bread crumbs, one cup full of milk, one egg beaten light, a little red pepper and salt to taste. Put in a buttered dish and bake fifteen minutes in a quick oven. This is a good way to use the last of a piece of cheese when it becomes too dry to be nice alone.

TOMATO SOUP.

Take one quart of canned tomatoes or three quarts of raw ones, and place in an earthen vessel. Cut into this two small onions, boil two hours and strain into one quart of beef stock. Before sending to the table thicken with three tablespoonfuls of corn starch, adding one teaspoonful of celery salt, and serve with croutons.

CREAMED SALT FISH.

Pick into pieces enough salt fish to make one cup; cover with cold water and let it come to the boiling point; simmer

ten minutes, then drain; make one cup white sauce, with one tablespoonful butter melted; add one tablespoonful flour and pour on slowly one cupful hot milk; season with salt and pepper and add one beaten egg.

ORANGE CAKE.

Two cups of sugar, two cups of flour, one-half cup of water, a pinch of salt, the yolks of five eggs and whites of three, three teaspoonfuls of baking powder, and the grated rind and juice of one orange. Beat the white and add sugar for frosting, and the grated rind and juice of one orange. Bake the cake in layers and put frosting between.

CAKE ICING WITHOUT EGGS.

Powdered sugar merely melted with water makes a good semi-transparent icing and dries white on the cakes. It may be colored as well as that made with white of eggs. To make icing to beat up, white and firm, and yet use no egg whites, take a little gelatine and dissolve it in hot water. Have it like mucilage and use like white of eggs.

MEETING OF LENOIR COUNTY FARMERS ALLIANCE, NO. 628.

Address by Col. G. B. Pickett.

Quite a number of the citizens of Lenoir and adjoining counties met in Kinston, April 17th, for the purpose of hearing Col. Pickett, the National Lecturer of the Farmers' Alliance.

The speaker was introduced by J. M. Menborne, and although unwell, he spoke for about an hour to an attentive audience. His arguments were the most convincing. He assured the people that it was not the purpose of the order to pull anyone down, but to foster and protect the interest of the agricultural classes; that it was being done in Texas to perfection, and could be done in North Carolina equally as well.

After the address, a recess was taken until 2 o'clock, when the Alliance was opened in form by President Menborne, minutes of last meeting read and approved. The following sub-Alliances made their quarterly report: Pink Hill, Charity, Falling Creek, Friendship and Fairfield. Col. Pickett then lectured the Alliance, and exemplified the secret work.

A vote of thanks was tendered him for his services among us.

N. J. Allen was elected County Organizer.

On motion, the Kinston Free Press, New Bern Journal and THE PROGRESSIVE FARMER were requested to publish these proceedings.

Adjourned to meet first Friday in July. J. W. DAILEY, Sec'y.

ACCIDENTAL SHOOTING.

On last Monday morning, while Mr. Hiram Cowan, near Verbe postoffice, this county, was ploughing, he heard the report of a gun, and at the same time felt the stinging sensation of shot entering his body. Medical attendance was at once summoned and they found over twenty No. 6 bird shot in his body, three of which had penetrated his lung. The physicians say that if nothing serious occurs Mr. Cowan will live. Twelve shot struck the horse. According to Mr. Cowan's statement his oldest son was in some brush near where Hiram was ploughing, and the gun went off accidentally. There was no bad feeling between father and son and the son was very much prostrated by grief and sorrow over the unfortunate occurrence. Mr. Cowan is 40 years old and has four children. The son is 18 years old and on Tuesday evening, overcome by fear and sorrow, left home, and has not been heard from since.—*Salisbury Herald*.

FRACTIONAL CURRENCY AGAIN

We are more than glad to note that Hon. Geo. W. Dargan, of South Carolina, from the committee on banking and currency, has reported a bill, as a substitute for one already before the House of Representatives at Washington, that authorizes the issue of fractional silver certificates in the following manner: The secretary of the treasury is authorized and directed to issue silver certificates of the denominations of twenty-five, fifteen and ten cents, in such form and design as he may determine, redeemed, paid and re-issued in the same manner as silver certificates of larger denominations, and to be exchangeable for silver certificates of other denominations. And the secretary of the treasury is authorized and directed to make such regulations as may seem to him proper for distributing and redeeming the denominations of silver certificates herein authorized.

Now, this is just the currency that every farmer wants who sends for

seeds and other articles by mail, and who needs fractional currency in sending subscriptions to newspapers, magazines, etc. The *Cultivator* would urge upon every person interested in this matter to communicate, at once, by letter or petition, with his member of Congress and solicit his influence and vote in favor of this measure. Such a currency would save the farmers of the South thousands and thousands of dollars every year. Let us have it, then, and the sooner the better.—*Atlanta, Ga., Southern Cultivator*.

A YEAST THAT HAS NOT FAILED FOR TEN YEARS.

Boil thoroughly six medium-sized potatoes (Early Rose are the best); mash them fine; then take one pint of clear cold water, put it on the stove, adding a large pinch of pressed hops. Let it boil about three minutes, then strain into the potatoes a sufficient quantity of the hop water to wet the potatoes to about the consistency of thick syrup. Add four tablespoonfuls of granulated sugar, one teaspoon of ginger and half a teaspoon of salt. Set away to cool until lukewarm, then add half a cup of mother yeast and set in a warm place to rise. When it is risen put in an earthen dish, cover closely and put in as cool place as possible. This amount will make six large loaves of bread, and should be renewed as often as once in two weeks. The above recipe has not failed my mother for more than ten years, and—well, I never expect to get a wife that can make as good bread as she does.—Tom.

A TON OF COAL.

A careful estimate by an English chemist reveals the fact that, besides gas, a ton of ordinary gas coal will yield 1,500 pounds of coke, twenty gallons of ammonia water and 140 pounds of coal tar. Now, destructive distillation of this amount of coal tar gives about seventy pounds of pitch, seventeen pounds of creosote, fourteen pounds of heavy oils, about nine and one-half pounds of naphtha yellow, six and three-tenths pounds of naphthalene, four and three-fourths pounds naphtho, two and one-fourth pounds alizarine, two and four-tenths pounds of solvent naphtha, one and five-tenths pounds of phenol, one and one-tenth pounds of aniline, seventy-nine hundredths pounds of tulodide, forty-six hundredths pound of anthracene, and nine-tenths pound of toluene—from the last named subject being obtained the new product, saccharine, said to be 230 times as sweet as the best cane sugar.

WHITEWASH EQUAL TO PAINT.

The following receipt sent out by the U. S. Treasury Department to all lighthouse keepers, makes an article that answers on wood, brick or stone, nearly as well as oil paint and is much cheaper: Slack half a bushel of unslacked lime with boiling water, keeping it covered during the process. Strain it and add a peck of salt, dissolved in warm water, three pounds of ground rice put into boiling water and boiled to a thin paste; half a pound of powdered Spanish whiting, and a pound of clear glue dissolved in warm water; mix these well together, and let the mixture stand for several days. Keep the wash in a kettle or portable furnace, and when used put it on as hot as possible, with either painter's or whitewash brushes.

ENGLISH AS SHE IS SPOKE.

Talbot is pronounced Tolbut.
Thames is pronounced Tems.
Bulwer is pronounced Buller.
Cowper is pronounced Cooper.
Holburn is pronounced Hobun.
Wemyss is pronounced Weems.
Knollys is pronounced Knowles.
Cockburn is pronounced Coburn.
Brougham is pronounced Broom.
Norwich is pronounced Norridge.
St. Leger is pronounced Sillinger.
Hawarden is pronounced Harden.
Colquhoun is pronounced Cohoon.
Cirencester is pronounced Sissister.
Grosvenor is pronounced Grovener.
Salisbury is pronounced Sawlsbury.
Beauchamp is pronounced Beecham.
Marylebone is pronounced Marrabun.
Abergavenny is pronounced Abergenny.
Marjoribanks is pronounced Marchbanks.
Bolingbroke is pronounced Bullingbrook.—*The Pioneer Press*.

No human being can come into this world without increasing or diminishing the sum total of human happiness, not only of the present, but of every subsequent age of humanity.

A SADLY OVERWORKED WORD.

The word "funny" is sadly overworked. Just listen to the innumerable multitude of men and women who use it on all possible occasions. Relate to them the last minstrel joke, the particulars of a great flood in China or some pathetic story of destruction and death, and their only remarks is: "Well, isn't that funny?" The other day a gentleman walking down Broadway caught up with an acquaintance, to whom he related the tragic death of a mother and daughter in two different railroad accidents on the same day and at nearly the same hour. And all the reply that the human parrot could make was, "You don't say; wasn't that funny?"—*New York Tribune*.

WORTH KNOWING.

That fish may be scaled much easier by first dipping them in boiling water for a minute.

That a few drops of paregoric mixed with glycerine, makes a soothing cough mixture.

That potash, in the shape of ashes, or the potash salts, is excellent for grape vines, if the fruit is defective in color.

That salt will curdle new milk; hence, in preparing milk porridge, gravies, &c., the salt should not be added until the dish is prepared.

That a teaspoonful of sweet spirits of nitre placed in a tumbler of water, about three tablespoonfuls taken at intervals, will break the most violent fever. Don't take too much, as it acts on the kidneys.

That a hen should never be set in a box above the ground or floor of the chicken house, as the eggs dry too fast and lose their vitality. Much better success may be expected if the nests are made upon the ground.

That one pound of charcoal, sulphur, one pound; copers, half pound; calomel, ten grains; salicylic acid, one drachm. Grind to a fine powder and give a teaspoonful in moist meal to a dozen fowls once a day.

Recent investigations show that while the drinking of water during mealtime is not as unhealthy as it has sometimes been thought, a glass of water before the meal, and especially before breakfast, is an important aid to digestion. The "hot water cure" for dyspepsia is something more than a "notion," although cold (not ice) water may be taken with equally good effect by those who have sufficient vitality to react. A glass of water before breakfast washes away the accumulation of mucus which covers the gastric walls after the night's repose and thus prepares the stomach to receive and act rapidly upon the food taken into it.

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CONDENSED SCHEDULE No. 30.
Taking effect 5:00 A. M., Tuesday, Mar. 20th, 1888.

TRAINS MOVING NORTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accom'd'n
Leave Bennettsville...	8.15 A. M.	1.30 P. M.
Arrive Maxton...	9.25 "	2.35 "
Leave Maxton...	9.35 "	4.15 "
Arrive Fayetteville...	11.25 "	8.10 "
Leave Fayetteville...	11.40 "	10.10 A. M.
Arrive Sanford...	1.55 P. M.	2.25 P. M.
Leave Sanford...	2.15 "	3.10 "
Arrive Greensboro...	5.40 "	8.30 "
Leave Greensboro...	9.50 A. M.	
Arrive Pilot Mountain...	3.00 P. M.	

Passenger and Mail, No. 1—Dinner at Sanford.
Passenger and Mail, No. 11—Dinner at Germantown.

TRAINS MOVING SOUTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accom'd'n
Leave Pilot Mountain...	4.00 P. M.	
Arrive Greensboro...	9.00 "	
Leave Greensboro...	10.05 A. M.	7.30 A. M.
Arrive Sanford...	1.30 P. M.	1.52 P. M.
Leave Sanford...	2.00 "	3.00 "
Arrive Fayetteville...	4.15 "	6.30 "
Leave Fayetteville...	4.30 "	5.30 A. M.
Arrive Maxton...	6.25 "	9.00 "
Leave Maxton...	6.40 "	9.45 "
Arrive Bennettsville...	8.00 "	12.00 noon.

Passenger and Mail, No. 2—Dinner at Sanford.

FACTORY BRANCH—FREIGHT AND ACCOMMODATION.

TRAINS MOVING NORTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accom'd'n
Leave Millboro...	8.00 A. M.	4.00 P. M.
Arrive Greensboro...	9.30 "	5.40 "

TRAINS MOVING SOUTH.

Arrival and Departure of Trains.	Passenger and Mail.	Freight and Accom'd'n
Leave Greensboro...	1.15 P. M.	
Leave Factory Junction...	2.15 "	5.05 P. M.
Arrive Millboro...	3.00 "	5.45 "

Passenger and Mail Trains run daily except Sunday.

Freight and Accommodation Train runs from Fayetteville to Bennettsville and return on Mondays, Wednesdays and Fridays; from Fayetteville to Greensboro on Tuesdays, Thursdays and Saturdays, and from Greensboro to Fayetteville on Mondays, Wednesdays and Fridays.

Trains on Factory Branch run daily except Sunday.

General Passenger Agent.
J. W. FRY,
General Superintendent.